



Chef's suggestions

Starter + main course + dessert : 19.80€

Main course + dessert or starter + main course : 17.80€

Starter

Veal Enchiladas with Chimichurri

Smoked Trout, Dill-Wasabi, and Cream Cheese Puff Pastry

Socca Niçoise with Hummus and Baby Vegetables 

Main course

Salmon steak with basmati rice
Coconut and lime curry sauce

Poultry medallions with preserved vegetables
Creamy polenta with pesto

White asparagus royal from Landes 
Zucchini coulis with shredded local cheese

Dessert

Cheese of the day

Fruit salad

French toast with salted caramel

Rhubarb dacquoise with Sichuan pepper,
Meringue and red berries

All our rates are expressed in euros and are taxes included.

A food allergen card is available on request

Meat origin : France and Pyrénées



Signature
23,00€



The local
Auvergnat Bun
18.00€

Rib-eye steak (250g)
Vegetables of your choice
Mixed salad

Minced beef, onion
confit, Fourme
d'Ambert and maturated
bacon
Grated potatoes



South-West
Specialty
21.00€

Duck leg
Salad and candied tomatoes
Country cheese - Fries



Coffee or tea with dessert selection : 8.00€

Starter or dessert among the chef's suggestions : 7.00€ extra